

QUEENS GRILL

AMUSE-BOUCHE

Chef's Choice

STARTER

Roasted Quail, Ceps, Quail Fried Egg
Espresso Mouse, Rhubarb Purée

or

Pan Seared Sea Scallops (N)
Water Cress, Sauce Verge, Finger Lime

or

Char Grilled Green Asparagus (V)
Red Kale, Sous Vide Egg, Caramelised Onion Powder

MAIN COURSE

Sous Vide 150 Days Black Angus Beef Fillet (A)
Roscoff Onion, Blossom Chervil Root Puree, Anna Potatoes, Bordelaise Jus

or

Cider-Cured Sea Trout, Brown Crab
Crab Bisque, Silver beet, Red Oca, Yellow Cauliflower Purée

or

Beetroot Gnocchi and Beer Soil Dust (V)(A)
Chioggia Beetroot, Daikon Cream

PRE-DESSERT

Chef's Choice

DESSERT

Passionfruit and Raspberry Cheesecake,
Red Velvet Sponge, White chocolate Ice Cream

or

Dark Chocolate Brownie, Hazelnut Cremeux (N)
Caramel Banana, Salted Caramel and Popcorn Ice Cream



AED 395 per person

Inclusive of a glass of bubbly upon arrival

(V) Vegetarian, (A) Alcohol, (N) Nuts

